

HEARSAY

— ARLINGTON —

Dinner Menu

~Starters~

Boudin Balls 14

*Traditional Cajun Boudin, Seasoned with Chef Green's Special Blend of Spices,
with Spicy Remoulade*

Southern Fried Alligator 18

Served with Tobacco-Infused Remoulade

Bacon & Brussels 18

*Locally Sourced Brussels Sprouts, Flash Fried with Bacon, Garlic and White
Balsamic, Topped with Fried Vidalia Onions*

Bourbon Molasses Pork Belly 28

Pan-Seared and Served with Collard Greens and Sweet Drops

Char-Broiled Fish Ribs 24

Marinated in Garlic and Fresh Herbs with Creole Mustard Aioli

New Zealand Lamb Lollipops 24

Atop Sweet Potato Hay with Mint Pesto

Country Pâté 15

With Cornichons and Water Crackers

~Soups & Salads~

Soup of the Day 13

Ask Your Server for Selection

The Family Jewel 15

*Hearsay's Signature Heirloom Tomato Soup, Garlic & Basil
with a Tilman Wine Finish*

Traditional Caesar 15

*Romaine, Shaved Parmigiano-Reggiano, House-Made Croutons,
with White Anchovy Caesar Dressing*

Strawberry Bliss 17

*Mixed Greens, Farm Fresh Berries, Point Reyes Bleu Cheese Crumbles,
Pearson Pecans, with Moscato Vinaigrette*

The Wedge 16

*Baby Iceberg, Heirloom Tomato Wedges, Smoked Onions, Point Reyes Bleu
Cheese Crumbles, Bacon, with "The Boss" Bleu Cheese Dressing*

Seasonal 15

Ask Your Server for Today's Selection

Please understand that if you consume raw or undercooked items, you do so at your own risk of possible food borne illness.

***Contains Nuts*

Please notify your Server if you have any food allergies prior to ordering.

20% gratuity added to parties of 6 or more.

All sales are final so please review your receipt before you depart.

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Dinner Menu

~Steaks & Chops~

8oz Center-Cut Filet Mignon 59

With Roasted Point Reyes Bleu Cheese Tomato

14oz New York Strip 55

With Roasted Point Reyes Bleu Cheese Tomato

22oz Hand-Cut Ribeye MKT

With Roasted Point Reyes Bleu Cheese Tomato

Smoked Duroc Pork Chops 36

With Sweet Potato Mash and Bourbon Molasses Glaze

Wild Game Feature MKT

Ask Your Server for Selection

Oso Bucco 49

*Veal Shank Braised in Red Wine Jus, with Seasonal Vegetables and Herbs,
atop Wild Mushroom Risotto*

~Seafood~

Fresh Catch of the Day MKT

Ask Your Server for Selection

Blackened Salmon 36

With Dirty Rice and Green Beans

Rolls-Royce Crab Cake 42

Atop Sauteed Spinach with a Garlic Butter Sauce

Pan-Seared Diver Scallops 44

Atop English Pea Puree, with Beurre Blanc and Edible Flowers

~Hearsay Classics~

Shrimp & Jalapeño Cheese Grits 45

With Collard Greens and Fried Vidalia Onions

Roasted Maple Leaf Duck 36

With Garlic Sage Spoon Bread and Cranberry Relish

Cognac-Braised Short Ribs 43

With Jalapeño Cheese Grits and Grilled Asparagus

~Enhancements~

*Sauteed Crab 14 ~ Lobster Tail 32 ~ Au Poivre 11 ~ Lobster Oscar 16
Grilled Gulf Shrimp 23 ~ Truffle Butter 8 ~ Point Reyes Bleu Cheese Crown 14*

~Shareable Sides~

*Jalapeño Cheese Grits 12 ~ Grilled Asparagus 12 ~ Whipped Potatoes 10
Sweet Potato Mash 10 ~ Green Beans 10 ~ Fried Okra 10 ~ Dirty Rice 14
Parmesan Risotto 12 ~ Broccolini 12 ~ French Fries 10 Add Truffle Oil +3
Baked Mac & Cheese 10 Add Lobster +20*

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